

VINO FINO

Explore a World of Wine

GREYSTONE RIESLING 2025



\$28.99

Product Code:	5391	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.0%
Style:	White	Grape:	100% Riesling
Variety:	Riesling	Natural:	Certified Organic
Producer:	Greystone Wines		



New Zealand Wide Delivery



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TASTING NOTES

An awesome result for this local winery being awarded the **"White Wine of the Show"** at the Global Fine Wine Show judged in Sydney recently. The Global Fine Wine Challenge is a unique wine show, where wines are selected to enter from Australia, USA, Canada, South Africa and New Zealand and limited to 120 wines from each country. Each wine has been selected because it has received strong reviews or accolades. Every wine in the line-up is theoretically a standout and celebrates the **best of the best**. *Congratulations Greystone.*

Trophy for Best Riesling & Overall Champion White Wine of Show at the prestigious Global Fine Wine Challenge in Australia 2025

Judges' Comments

95/100 "Fresh honeyed, herbal, cool-climate aroma. Lovely burst of sweetness, delicate and refined, high potential."

95/100 "Apple, floral and honeyed nose. Juicy and honeyed palate. Freshness and lime zest, yellow apple and apricot. Generous and pure fruited. Balanced sweetness."

95/100 "Pristine apple sorbet, lemon, lime, honey. Palate has a rapier acidity but the touch of sweetness gives a really beautiful succulence to the flavours. Surprisingly lengthy for such a delicate wine."

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95/100 "Restrained bouquet of lemon and wet stone. Medium-dry, zesty and fresh with mouth-watering acidity and lovely persistence. Excellent balance."

Also...

Gold Medal - New Zealand Organic Wine Awards 2025

Gold Medal - New Zealand International Wine Show 2025

Winery notes (2024 Vintage)

"Each of our five estate blocks of Riesling were hand picked at varying stages of the harvest, bringing together the characters of our Clay and Limestone soils. Picking at moderate sugar levels has helped to retain a level of lightness and energy to the wine. Each parcel was pressed slowly before settling to retain our purest juice for fermentation. We allowed the wine time to rest after fermentation before bringing the estate wine together with blending.

Clear and pure on the nose expressing subtle citrus and fresh stonefruits. Finely balanced acidity and subtle fruit sweetness give a sense of energy and length to the wine."

5 Stars & 95/100 Sam Kim, Wine Orbit, November 2024 (2024 Vintage)

"Pristine and finely scented, the bouquet shows lime cordial, lemon cured, and crunchy apple notes with a hint of flint. The palate displays excellent weight and focus, wonderfully complemented by delicate texture and elegant sweetness, backed by racy acidity, finishing impressively long and engaging. Style: Medium-dry. Certified organic. At its best: now to 2034."

93/100 Stephen Wong MW, The Real Review, September 2025 (2024 Vintage)

"Piercing aromas of apple blossom, white peach, rosemary and zesty lemon announce this intense and mouth-watering medium-dry riesling. The citrus flavours soak into every crevice of the palate as the tight acidity and sugar play off each other to provide tension while giving it a sense of airy lightness despite the obvious sweetness. A delicious, lithe and elegantly racy wine which will develop slowly by virtue of its balance."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, December 2024 (2024 Vintage)

"Bright, even, pale yellow. The nose is expressive, with aromas of lime, stonefruit, minerals and jasmine. Medium-full bodied, off-dry to taste, aromas of lime and apricot entwined with zest, jasmine, apple skins and stony minerals. Invigorating acidity cuts through the sweetness and drives with precision. Apple skin and stony minerals contribute texture to this well-balanced, vibrant Riesling. Match with pork hock and spicy fish tacos over the next 5+ years. Handpicked, fermented in stainless steel to 12% alc. Organic certified."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch